DEL MONTE® DRIED FRUIT FAMILY COOK BOOK

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DEL MONTE DRIED FRUITS AND RAISINS

WHY DRIED FRUITS ARE A GOOD BUY

Rich in natural sugars. 75% to 80% of the moisture is removed from the fruit in drying. So the natural fruit sugars become so concentrated within the fruit that they act as natural preservatives when the fruit is properly packaged and stored.

This also means that dried fruits contain from 3 to 8 times as much fruit sugar by percentage of volume as fruits in other forms. It takes 5 to 6 lbs. of fresh apricots to make 1 lb. of dried! So they offer real economies in space and weight for the nutrition you get.

Fruit sugars extra-easy to digest. Unlike ordinary sugar, the natural sugars in dried fruits are already in the form in which your body can assimilate them directly. One complete and difficult step in digestion is eliminated. That's one reason dried fruits are such good sources of quick energy—and so highly recommended for children.

Vitamins and minerals. Dried prunes, dried apricots, dried peaches, raisins and mixed dried fruits are all especially good sources of Vitamin A (as carotene) as well as of dietary iron.

WHY DEL MONTE DRIED FRUITS ARE YOUR BEST BUY

Quality control is particularly important in dried fruits and raisins—because these products present special problems to the packer, both in processing and storage. Good grocers and good homemakers can be sure that exceptional quality control measures have always been taken to protect the entire DEL MONTE Dried Fruit and Raisin family.

All fruit quality-selected. DEL MONTE fruits are grown only in the most flavor-favored areas. Only the varieties which yield the finest dried products are used.

DEL MONTE double-check. Original grading, checking and inspection of fruit is followed by rechecks, recleaning and regrading at the DEL MONTE plant to make absolutely certain DEL MONTE Quality standards are met.

Special equipment. DEL MONTE processing methods provide remarkably thorough cleaning of the fruit...yet so gentle it guards delicate fruit fibers, too. This means that both texture and natural flavor are protected.

Proper packaging. This is immensely important to the cleanliness, fresh flavor and proper texture retention of dried fruits and raisins. Wax-wrap and triple-seal DEL MONTE cartons have proved to be among the greatest advancements in package protection ever made in the industry's history. Furthermore, to avoid any deteri-

oration of quality, orders for DEL MONTE Dried Fruits and Raisins are packed just prior to shipment.

DEL MONTE means special value in dried fruits and raisins, just as it does in DEL MONTE Canned Foods...you get rich, distinctive flavor and dependable quality every time you buy them.

HOW TO COOK DEL MONTE DRIED FRUITS

General Method: Place fruit in an open kettle or saucepan. Add water to a depth of at least ½ inch above the fruit. Bring to a boil. Prunes should be tightly covered. For all other fruits, *keep pan uncovered*. Simmer gently for time indicated below, or until fruit is tender and plump. Sweeten to taste when nearly done.

TIME TABLE FOR COOKING DRIED FRUITS

Prunes . . . . 20 to 25 min.	Pears . . . . . 25 to 35 min.
Apricots . . . . 15 to 30 min.	Apples . . . . 20 to 30 min.
Peaches . . . . 25 to 35 min.	Mixed Fruits . . 25 to 35 min.

Alternate steeping method for prunes: Place prunes in clean glass jar or bowl. Pour boiling water over them to cover and let them stand overnight or longer.

DEL MONTE Prunes and DEL MONTE Dried Apricots are also delicious used direct from the package as a healthful, delicious snack, without cooking.

HOW TO USE DEL MONTE RAISINS

For recipe uses, DEL MONTE Raisins may be poured direct from the package, or rinsed with water if you like. When package has been previously opened, it is desirable to replace moisture by rinsing—or by "plumping," as below.

To "plump" raisins: Cover raisins with boiling water and let stand about 5 minutes; drain.

To steam raisins: Place raisins in a sieve or colander over boiling water from 5 to 10 minutes.

To flour raisins: If a recipe calls for flouring raisins, shake *seedless* raisins in paper bag with a small amount of flour. For *seeded* raisins, put in a bowl liberally coated with loose flour and knead with the hands for a few minutes till raisins separate.

DEL MONTE Raisins are a tasty, energy-giving addition to lunch boxes, or can be used direct from the package as a snack for children or grown-ups. DEL MONTE Raisins can be bought in handy 1½-oz. Snac-Paks for such uses—as well as for picnics, camping, hiking trips, and so on.

RAISIN SPONGE PIE (Makes 1 9-inch pie)

⅓ cup sugar
3 Tbsp. flour
¼ tsp. salt
1½ cups water
2 Tbsp. lemon juice
2 cups DEL MONTE Seedless Raisins
1 baked 9-in. pastry shell

Topping:
2 eggs
1 Tbsp. water
1 tsp. grated lemon peel
¼ cup sifted flour
¼ cup sugar
¼ tsp. baking powder

Blend sugar, flour, salt. Stir in water, lemon juice, raisins. Cook over low heat, stirring constantly, till thickened (about 5 min.). Cool; spread in baked pie shell. Topping: Separate eggs; beat yolks till thick. Add water and peel. Sift the flour, sugar, baking powder together; blend gradually into yolks. Fold in stiffly beaten whites. Spread over filling. Bake in moderate oven (350° F.) 25-30 min. Cut when cool.

APPLE-RAISIN PIE

(Makes 1 9-inch pie)

2½ cups dried apples
¾ cup sugar
1 Tbsp. flour
1 tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. salt
½ cup DEL MONTE Seedless Raisins
Pastry for double 9-in. crust
1 Tbsp. lemon juice
1 Tbsp. butter or margarine

Clip cores from apples. Add 4 cups water. Cook slowly uncovered 30 min., stirring occasionally. Blend next 5 ingredients; add raisins. Add mixture to apples, mixing lightly. Turn into pastry-lined pan. Sprinkle with lemon juice; dot with butter. Cover with pastry; seal edges. Bake in hot oven (425° F.) 30-35 min. or till pastry browns. (Dried apples are available in pliofilm pack under Sugar Drop, Highland and Dessert Brands.)

APRICOT MERINGUE PIE (Makes 1 9-inch pie)

1¾ cups DEL MONTE Dried Apricots
3½ cups cold water
1⅓ cups sugar
6 Tbsp. cornstarch
¼ tsp. salt
2 Tbsp. butter or margarine
1 baked 9-in. pastry shell
Meringue: 3 egg whites
¼ tsp. cream of tartar
6 Tbsp. sugar
¼ tsp. grated lemon peel

To apricots, add water and boil slowly uncovered about 20 min. Drain cooking liquid from apricots; add sufficient water to make 1¼ cups. Combine apricots, liquid, sugar, cornstarch, salt and butter. Cook and stir till thick. Pour into baked pie shell. Top with Meringue. Bake in mod. hot oven (400° F.) 8 to 10 min., till lightly browned. Cool before cutting. Meringue: Beat egg whites with cream of tartar to fine foam stage. Gradually beat in sugar, beating till stiff and glossy. Fold in peel.

PIES

SOUTHERN FRIED PEACH PIES (About 24 individual pies)

Filling:

1 pkg. (11 oz.) DEL MONTE Dried Peaches
1 cup sugar
¼ tsp. salt
½ tsp. nutmeg
1 tsp. grated lemon peel
1 Tbsp. lemon juice

Pastry:

3 cups sifted all-purpose flour
1½ tsp. salt
¾ cup shortening
⅓ to ½ cup cold water
Deep fat for frying

Cook peaches according to directions on package. Mash fruit thoroughly, or force through colander. Add rest of filling ingredients and cook, stirring frequently, till thick. Cool. Pastry: Sift flour with salt; cut in shortening till particles resemble crumbs. Sprinkle water over dry mixture a little at a time, blending it thoroughly, and using only enough to make pastry adhere. Roll dough thin on lightly floured board and cut in 4-in. squares. Spoon peach filling on half of each square. Moisten edges with cold water, fold over, seal with fork. Fry in deep fat (370° F.) 3 to 4 min., or till lightly browned. Drain on paper towels. Serve warm or cold.

MOCK MINCEMEAT

(Fills 1 thick 9-inch pie)

1 cup cooked DEL MONTE Prunes
2 large cooking apples
¼ cup currants
¾ cup DEL MONTE Seedless Raisins
¼ cup diced candied fruits
1 tsp. grated lemon peel
1 tsp. grated orange peel
½ cup orange juice
⅔ cup brown sugar (packed)
½ tsp. allspice
¼ tsp. salt
2 Tbsp. butter or margarine

Cut prunes from pits in small pieces. Pare, core and dice apples. Combine all ingredients and simmer together 15 to 20 min., until apples are tender.

PRUNES 'N' CREAM PIE (Makes 1 9-inch pie)

1 lb. DEL MONTE Prunes
⅔ cup sugar
¼ cup flour
¼ tsp. salt
¼ tsp. cinnamon
1 cup light cream
Maraschino cherries
1 unbaked 9-in. pastry shell

Cook DEL MONTE Prunes according to directions on the package; pit prunes. Combine sugar, flour, salt and cinnamon. Stir in cream. Place pitted prunes in bottom of pie shell, reserving a few for garnish. Pour filling over the prunes. Bake in mod. hot oven (400° F.) 45 to 55 min. or till set in center. Garnish with the reserved prunes, and cherries if desired. Serves 7 to 8.

DEEP DISH PEACH PIE (Serves 4 to 5)

2 cups unsweetened cooked DEL MONTE Dried Peaches
⅔ cup sugar
1 tsp. cornstarch
½ tsp. nutmeg
Few grains salt
⅓ cup liquid from peaches
1 Tbsp. butter or margarine
1 Tbsp. lemon juice
Pastry (based on 1 cup of flour)

Drain peaches, reserving ⅓ cup cooking liquid. Arrange fruit in deep 8-in. pie pan. Blend sugar, cornstarch, nutmeg and salt. Add reserved cooking liquid and cook and stir till mixture boils. Blend in butter, lemon juice. Pour over peaches. Top with pastry. Bake in hot oven (425° F.) 25 to 30 min. Serve warm.

CRANBERRY RAISIN PIE

(Makes 1 9-inch pie)

4 cups fresh cranberries (1 pound)
2½ cups sugar
2 Tbsp. cornstarch
Few grains salt
½ cup water
1 cup DEL MONTE Seedless Raisins
1 Tbsp. grated orange peel
Pastry for 9-in. crust and strip top

Rinse and drain cranberries. Blend sugar, cornstarch and salt; add water and cook slowly 5 min. Add the raisins, cranberries and peel, and bring to a rapid boil. Remove from heat and cool. Pour cooled filling into pastry-lined pan. Top with pastry. Bake in a mod. hot oven (400° F.) about 35 min.

RAISIN SOUR CREAM PIE (Makes 1 9-inch pie)

2 eggs, beaten lightly
¾ cup sugar
2 Tbsp. flour
½ tsp. cinnamon
¼ tsp. salt
1 cup dairy sour cream
½ cup milk
1 Tbsp. vinegar
1½ cups DEL MONTE Seedless Raisins
Pastry for single 9-in. crust

To beaten eggs, add sugar, flour, cinnamon and salt. Beat until smooth. Blend in the sour cream, milk and vinegar. Add DEL MONTE Raisins and turn into a pastry-lined pie pan. Bake in hot oven (450° F.) 10 min. Reduce the heat to moderate (350° F.) and bake 30 to 40 min. longer, or until the filling is set in the center.

PIES

LATTICE TOPPED APRICOT PIE (Makes 1 8-inch pie)

2 cups DEL MONTE Dried Apricots
2½ cups water
1 cup sugar
2 Tbsp. cornstarch
¼ tsp. salt
1 tsp. grated lemon peel
1 Tbsp. butter or margarine
Pastry for single 8-in. crust and lattice top

Cook apricots in water 25 min. or until barely tender. Drain fruit, saving liquid. Mix sugar, cornstarch and salt, blending thoroughly. Add to ½ cup of the cooking liquid. Cook and stir until clear and slightly thickened. Stir in peel and butter. Place fruit in pastry-lined pie pan; pour hot mixture over it. Top with lattice of pastry strips. Bake in hot oven (425° F.) 25 to 30 min., until the pastry is well browned.

PRUNE BAVARIAN PIE

(Serves 6)

1 envelope unflavored gelatine
2 Tbsp. sugar
¼ tsp. salt
¼ tsp. cinnamon
2 eggs, separated
1 cup liquid from cooked prunes
1 Tbsp. lemon juice
¼ cup sugar
1 cup heavy cream, whipped
½ tsp. vanilla
1 cup cooked DEL MONTE Prunes, pitted and coarsely cut up
24 large or 32 small ladyfingers

Mix first 4 ingredients. Stir in egg yolks, prune liquid, lemon juice. Cook over very low heat, stirring constantly, till mixture coats spoon. Remove from heat at once; chill till syrupy. Beat egg whites stiff; gradually adding the ¼ cup sugar. Fold into gelatine mixture along with whipped cream, vanilla and prunes. Arrange whole ladyfingers around edge of a 9-in. pie plate; line the bottom with ladyfinger halves. Spread in gelatine mixture; chill at least 4 hrs. If desired, garnish top with additional sweetened whipped cream and whole cooked prunes.

JUICY RAISIN PIE: To 1¾ cups DEL MONTE Seedless Raisins, add 2¼ cups water and 3 Tbsp. vinegar; boil 5 min. Blend ½ cup sugar with 3 Tbsp. cornstarch, ¼ tsp. salt; stir into raisins. Add 1 Tbsp. butter or margarine; cook and stir till mixture boils and is clear. Cool slightly. Pour into pastry-lined 9-in. pie pan; cover with lattice of pastry strips. Bake in hot oven (450° F.) 25 to 30 min. Serve warm. Makes 1 9-in. pie.

FRENCH PEACH PIE: Cut 2 cups cooked DEL MONTE Dried Peaches in pieces and place in bottom of pastry-lined deep 9-in. pie pan. Blend 1 cup (packed) brown sugar with 3 Tbsp. cornstarch, ¼ tsp. salt. Add 1½ cups of cooking liquid from peaches; bring to a boil; cook 2 or 3 min. Pour over fruit. Blend ½ cup fine dry bread crumbs with 2 Tbsp. melted butter; sprinkle over top. Bake in mod. hot oven (400° F.) 35 min. Cool before cutting. Makes 1 9-in. pie.

CANDLELIGHT FRUIT CAKE (Makes about 7 pounds cake)

- 1½ cups DEL MONTE Prunes
- 1 cup DEL MONTE Dried Apricots
- 2 cups DEL MONTE Seedless Raisins
- 1 cup golden raisins*
- 1 cup blanched almonds
- 1 cup pecans
- 1 cup finely cut candied pineapple
- ½ cup thinly sliced candied cherries
- 1½ cups finely cut preserved orange peel
- 1 cup finely cut preserved lemon peel
- 1 cup finely cut citron
- ½ cup shredded or flaked coconut
- 2½ cups sifted all-purpose flour
- 2 tsp. baking powder
- 1½ tsp. salt
- 1 Tbsp. cinnamon
- 1 tsp. allspice
- ½ tsp. cloves
- 1¼ cups shortening
- 1½ cups sugar
- 6 eggs
- ½ cup DEL MONTE Pineapple Juice or other fruit juice

Cut DEL MONTE Prunes from pits into small pieces and slice DEL MONTE Apricots thinly. Chop the nuts. Mix dried fruits, nuts, candied fruits, peels, citron and coconut with 1 cup of the flour. Sift remaining flour with baking powder, salt and spices. Cream shortening and sugar together thoroughly and blend in eggs, 1 at a time, beating well after each addition. Add flour alternately with the fruit juice. Pour batter over floured fruit mixture; mix thoroughly. Pour into 10-in. tube pan (or 2 loaf pans) lined with 2 thicknesses of greased brown paper and 1 of greased waxed paper. Bake in very slow oven (250° F.) 4 to 4½ hrs. with a shallow pan of water in bottom of oven during baking. Remove from pan to cool. Allow to ripen from 2 to 4 weeks before cutting the cake. (*Golden raisins available in cartons under Luster Brand, in pliofilm pack under Dessert Brand.)

DARK FRUIT CAKE (Makes about 6¾ pounds cake)

- 2 cups DEL MONTE Seedless Raisins
- 1 cup DEL MONTE Seeded Muscat Raisins
- 1 cup pitted sliced dates
- 2 cups diced citron
- 1 cup halved candied cherries
- 1 cup diced candied orange peel
- 1 cup unblanched almonds
- 1 cup walnuts
- 1 cup shortening
- 1 cup sugar
- 5 eggs
- 1 Tbsp. grated lemon peel
- 2 cups sifted all-purpose flour
- 2 tsp. baking powder
- 2 tsp. allspice
- 1 tsp. salt
- 1 cup undrained DEL MONTE Crushed Pineapple

To DEL MONTE Raisins, add dates, citron, cherries, candied orange peel. Chop nuts coarsely; add to prepared fruits. Cream shortening and sugar together thoroughly. Beat in eggs, one at a time; blend in lemon peel. Sift flour with baking powder, spice, salt. Add to the creamed mixture alternately with pineapple, starting and ending with flour. Pour batter over fruits and nuts; mix thoroughly. Turn into pans which have been lined with 2 thicknesses of greased brown paper and 1 of greased waxed paper. Bake in slow oven (300° F.) 3 to 3½ hrs. with shallow pan of hot water on oven floor.

CAKES

HARVEST UPSIDE DOWN CAKE (Makes 1 cake, 9 x 13 inches)

- 1 pkg. (11 oz.) DEL MONTE Mixed Dried Fruits
- ¼ cup butter or margarine
- ½ cup brown sugar (packed)
- 3 Tbsp. cooking liquid from the fruit
- 1 pkg. cake mix (about 20 oz.) either yellow, white or spice

Cook mixed dried fruit according to package directions. Cool; drain, saving liquid. Pit prunes, core pears. Melt butter in 9x13x2-in. pan. Sprinkle with brown sugar and 3 Tbsp. cooking liquid from fruit. Arrange fruit in pattern in sugar mixture. Make cake batter as package directs. Pour carefully over fruit and bake in mod. oven (350° F.) about 35 min., till cake tests done. Let stand 5 min. Invert over plate; let syrup drain over cake. Serve warm.

RAISIN GEM-CAKES

(Makes 18 cupcakes)

- 1½ cups DEL MONTE Seedless Raisins
- ½ cup walnuts
- ½ cup shortening
- 1 cup sugar
- 1 Tbsp. grated orange peel
- 1 tsp. vanilla
- 2 eggs, lightly beaten
- 2 cups sifted all-purpose flour
- 1 tsp. soda
- ½ tsp. salt
- 1 cup buttermilk or sour milk

Glaze:

- ¼ cup sugar
- 3 Tbsp. orange juice

Chop raisins, nuts together. Cream next 4 ingredients till light, fluffy; blend in beaten eggs. Sift flour with soda and salt. Add to creamed mixture alternately with buttermilk, blending thoroughly. Stir in raisins, nuts. Fill greased and floured muffin pans ⅔ full. Bake in a mod. hot oven (375° F.) 15-20 min. Cool 5 min. Remove from pans and dip tops in glaze while cakes are warm. Glaze: Stir sugar into juice; let stand 15 to 20 min. before using.

SPICY PRUNE LAYER CAKE: Cut 1½ cups cooked DEL MONTE Prunes from pits in small pieces. Thoroughly cream ¾ cup shortening with 1¼ cups sugar; blend in ¼ cup molasses, then 3 beaten eggs. Sift 2¾ cups sifted all-purpose flour with 1 tsp. salt, 3 tsp. baking powder, ½ tsp. soda, 1 tsp. cinnamon and ½ tsp. ground cloves. Add to creamed mixture alternately with ¾ cup milk. Blend in prunes and 1 tsp. grated lemon peel. Turn into 2 greased 9-in. layer cake pans. Bake in mod. hot oven (375° F.) 30 to 35 min. Let stand 5 min. Turn out on wire rack to cool. Frost and fill as desired. Makes 1 large cake.

PRUNE COCONUT UPSIDE DOWN CAKES (Makes 10 individual cakes)

40 DEL MONTE Prunes
½ cup melted butter or margarine
½ cup granulated sugar
5 maraschino cherries, halved
¼ cup flaked coconut
½ of the batter prepared from 1 pkg. (about 20 oz.) yellow cake mix

Cook and pit the DEL MONTE Prunes. Divide butter into 10 custard cups (6½-oz. size), using about 2 tsp. per cup. Sprinkle in sugar, about 2 tsp. per cup. Arrange 4 prunes and a cherry half in bottom of each cup. Sprinkle coconut between prunes. Make cake batter from mix; pour 2 or 3 Tbsp. over fruit in each cup. (Bake rest of batter in 8-in. layer.) Bake 25-30 min. in mod. oven (350° F.); cool 5 min. Invert on plate.

RAISIN CAKE ROLL

(Makes 12 slices)

1½ cups DEL MONTE Seedless Raisins
1½ cups orange marmalade
3 eggs
1 cup sugar
⅓ cup water
1 tsp. vanilla
1 cup sifted all-purpose flour
1 tsp. double-acting baking powder
¼ tsp. salt
Powdered sugar

Filling: Plump the raisins in hot water; drain. Mix with marmalade. Cake: Beat eggs until thick and gradually beat in sugar. Add water, vanilla. Sift flour with baking powder, salt; add all at once to egg mixture. Beat until just smooth. Pour into a well-greased and floured jelly roll pan (approx. 15x10x1 in.) and bake in mod. hot oven (375° F.) until just done—about 12 to 15 min. (Do not overbake.) Loosen edges and turn upside down immediately on a towel sprinkled with powdered sugar. Spread quickly with filling; roll up from the short end. Wrap in towel; cool 1 hr. Sprinkle with powdered sugar.

APRICOT FROSTING (Enough for tops and sides of 2 cake layers)

1⅓ cups sugar
½ cup water
2 egg whites
Few grains salt
¼ tsp. grated lemon peel
½ cup pureed cooked DEL MONTE Dried Apricots

Mix sugar and water and stir over low heat till sugar is dissolved. Boil until syrup spins an 8-in. thread. Beat whites with salt until stiff. Slowly pour hot syrup over whites, continuing to beat. Beat until very thick. Add peel mixed with puree, a tablespoonful at a time, beating after each addition.

CAKES

DARK CHOCOLATE CAKE (Makes 1 2-layer 8-inch cake)

⅔ cup DEL MONTE Seedless Raisins
1½ cups milk
½ cup cocoa
⅔ cup brown sugar (packed)
⅔ cup shortening
⅔ cup sugar
1 tsp. vanilla
2 eggs, beaten
1⅔ cups sifted all-purpose flour
1¼ tsp. soda
1 tsp. salt

Chop DEL MONTE Raisins. Combine milk, cocoa, brown sugar. Boil about 2 min., stirring constantly. Stir in raisins; cool. Cream shortening and sugar thoroughly. Blend in the vanilla and beaten eggs. Sift flour with soda and salt; add to creamed mixture alternately with cocoa-raisin mixture. Blend well. Pour into 2 greased 8-in. layer cake pans. Bake in mod. oven (350° F.) 30 to 35 min. Cool. Put the layers together and frost with your favorite fluffy frosting.

PRUNE SPICE SQUARES

(Makes 1 square 9-inch cake)

1 cup brown sugar (packed)
1 cup sour cream
2 egg yolks
½ tsp. maple flavoring
2¼ cups sifted cake flour
1 tsp. salt
1 tsp. soda
1 tsp. ginger
1 tsp. cinnamon
¼ tsp. cloves
¼ cup melted butter or margarine
½ cup chopped cooked DEL MONTE Prunes

Prune Topping:

2 egg whites
¼ cup sugar
½ cup chopped cooked DEL MONTE Prunes
½ cup chopped walnuts

Combine brown sugar, sour cream, egg yolks and maple flavoring. Beat well. Sift flour with salt, soda and spices. Blend into first mixture and beat well. Fold in butter and prunes. Turn into greased 9-in. square pan. Bake in a mod. oven (350 F.) about 30 min. Spread at once with Prune Topping. Bake 12 to 15 min. longer, until lightly browned. Cool in pan. Cut into squares. To make Prune Topping: Beat egg whites to fine foam stage. Gradually beat in sugar, beating till soft peaks form. Fold in chopped cooked prunes and the walnuts.

MERRYDAY FROSTING (Enough for tops and sides of 2 cake layers)

Prepare 1 package of fluffy frosting mix, according to directions on package. Fold in ½ cup chopped nuts, 1½ cups DEL MONTE Seedless Raisins and 2 Tbsp. coarsely grated orange peel. Use to fill and frost 2 layers of spice cake made from your favorite cake mix or standard recipe. This frosting is also delicious with chocolate cake, such as the Dark Chocolate Cake at top of page.

ORANGE GLAZED RAISIN BARS (Makes about 18 bar cookies)

- ½ cup DEL MONTE Seedless Raisins
- ½ cup peanuts
- ⅓ cup butter or margarine
- ⅔ cup brown sugar (packed)
- 1 egg
- 1 tsp. vanilla
- 1 cup sifted all-purpose flour
- ½ tsp. salt
- ¼ tsp. soda
- 1¼ cups uncooked quick-cooking rolled oats
- ½ cup milk
- 1 pkg. (6 oz.) semi-sweet chocolate pieces

Orange Glaze:

- 2 Tbsp. soft butter
- 1½ cups sifted powdered sugar
- 1 Tbsp. orange juice
- 1 tsp. grated orange peel

Chop raisins and nuts. Cream butter, sugar, egg and vanilla till light and fluffy. Sift flour, salt and soda into creamed mixture. Add oats and milk; mix to moderately stiff batter. Stir in chocolate, raisins, nuts. Turn into greased and floured 9-in. square pan. Bake in mod. hot oven (375°F.) 30 to 35 min. Turn out on wire rack to cool. Spread with Orange Glaze; cut when set. Orange Glaze: Beat ingredients together till smooth.

MAPLE RAISIN COOKIES

(Makes 3 to 3½ dozen cookies)

- 1½ cups uncooked rolled oats
- ¾ cup brown sugar (packed)
- ½ cup cooled, melted shortening or oil
- 1 egg, lightly beaten
- ¾ cup sifted all-purpose flour
- 1½ tsp. baking powder
- ¾ tsp. salt
- ¼ tsp. maple flavoring
- ¾ cup DEL MONTE Seedless Raisins

Combine oats and brown sugar. Stir in shortening and egg. Sift together flour, baking powder and salt. Add to first mixture. Stir in flavoring and raisins. Drop by teaspoonfuls onto greased baking sheet. Bake in mod. hot oven (400° F.) 8 to 10 min. Remove to wire rack to cool.

MARBLED PRUNE DROP COOKIES (Makes approximately 6 dozen cookies)

- 1½ cups cooked DEL MONTE Prunes
- 1 cup butter or margarine
- 2 cups sugar
- 2 eggs, beaten
- 1 tsp. vanilla
- 3 cups sifted all-purpose flour
- 2 tsp. baking powder
- 1 tsp. salt
- ⅓ cup unsweetened cocoa
- ¼ tsp. soda
- 3 Tbsp. boiling water

Cut prunes from pits into small pieces. Cream butter, add sugar, and cream thoroughly. Blend in beaten eggs and vanilla. Sift flour with baking powder and salt, add to creamed mixture and beat well. Blend cocoa, soda and boiling water. Remove half of dough from bowl and blend cocoa mixture and prunes into remaining dough. Return light dough to bowl, but do not stir into dark dough. Taking a little of each color in each spoonful, drop by teaspoonfuls onto greased baking sheet. Bake in mod. hot oven (375° F.) 15 to 20 min.

COOKIES

PRUNE DROPS (Makes about 5 dozen cookies)

- 1½ cups DEL MONTE Prunes
- ½ cup shortening
- 1½ cups brown sugar (packed)
- 1 cup dairy sour cream
- 2 eggs, well beaten
- 3 cups sifted all-purpose flour
- 4 tsp. baking powder
- 1½ tsp. salt
- ½ tsp. soda
- ½ tsp. mace
- 1 cup uncooked rolled oats

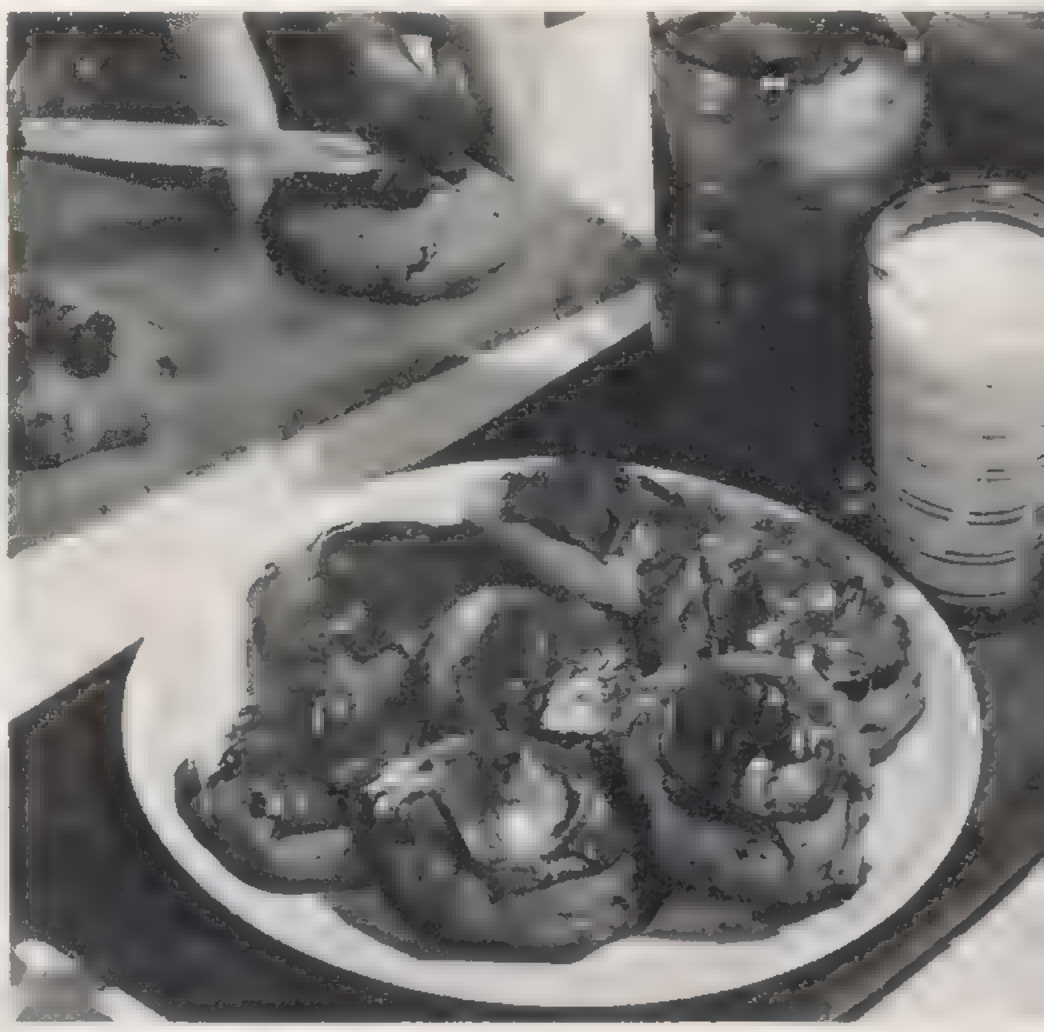
Cover DEL MONTE Prunes with water and boil 20 min. Drain and cut prunes from pits into small pieces. Cream shortening and sugar together thoroughly. Beat in sour cream and eggs. Sift together flour, baking powder, salt, soda and mace. Combine with rolled oats. Stir into creamed mixture, mixing thoroughly. Stir in prunes. Drop by spoonfuls onto greased cooky sheet. Bake in mod. oven (350° F.) 12 to 15 min.

CHOC-TOP RAISIN COOKIES

(Makes about 4 dozen cookies)

- 1 cup shortening
- 1½ cups brown sugar (packed)
- 2 (1-oz.) squares unsweetened chocolate, melted
- 3 eggs
- ½ cup buttermilk
- 1 tsp. vanilla
- 2½ cups sifted all-purpose flour
- 2 tsp. baking powder
- 1 tsp. salt
- ½ tsp. soda
- 1½ cups DEL MONTE Seedless Raisins
- 1 pkg. (6 oz.) semi-sweet chocolate pieces

Thoroughly cream shortening and sugar together. Blend in melted chocolate. Add eggs and beat well. Blend in buttermilk, vanilla. Sift flour with baking powder, salt and soda; blend into first mixture. Stir in raisins. Drop by tablespoonfuls onto greased baking sheet. Bake in mod. hot oven (375°F.) about 10 to 12 min. Top each at once with several chocolate pieces and let stand till chocolate is soft; then spread over cooky top with spatula.



COCOA PRUNE BARS (Makes about 2 dozen bar cookies)

- 1 cup cooked DEL MONTE Brand Prunes
- ⅓ cup shortening
- 1 cup sugar
- 2 eggs, lightly beaten
- ¾ cup sifted all-purpose flour
- 3 Tbsp. cocoa
- ½ tsp. salt
- ½ tsp. baking powder
- ½ tsp. vanilla
- ½ cup chopped nuts

Cut cooked DEL MONTE Prunes from pits into pieces. Melt shortening and blend in sugar and lightly-beaten eggs. Sift together flour, cocoa, salt and baking powder. Stir into first mixture. Blend in vanilla, nuts and prunes. Turn into greased 9-in. square pan. Bake in mod. oven (350° F.) 25 to 30 min. Cool and cut into bars.

RAISIN COCONUT DROPS (Makes about 4 dozen cookies)

- ¾ cup shortening
- ⅔ cup granulated sugar
- ⅔ cup brown sugar (packed)
- 1 egg
- 1 tsp. vanilla
- 1½ cups sifted all-purpose flour
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. baking powder
- 3 Tbsp. cream or milk
- 1 cup uncooked rolled oats
- ¾ cup shredded coconut
- ¾ cup DEL MONTE Seedless Raisins

Cream shortening, sugars, egg and vanilla together. Sift flour with salt, soda and baking powder. Stir into first mixture. Blend in cream or milk, then rolled oats, coconut and DEL MONTE Seedless Raisins. Drop by teaspoonfuls onto greased cooky sheet, and flatten slightly with bottom of a glass dipped in granulated sugar. Bake in mod. hot oven (375°F.) about 10 min. Remove cookies to wire rack to cool.

PRUNE PILLOWS

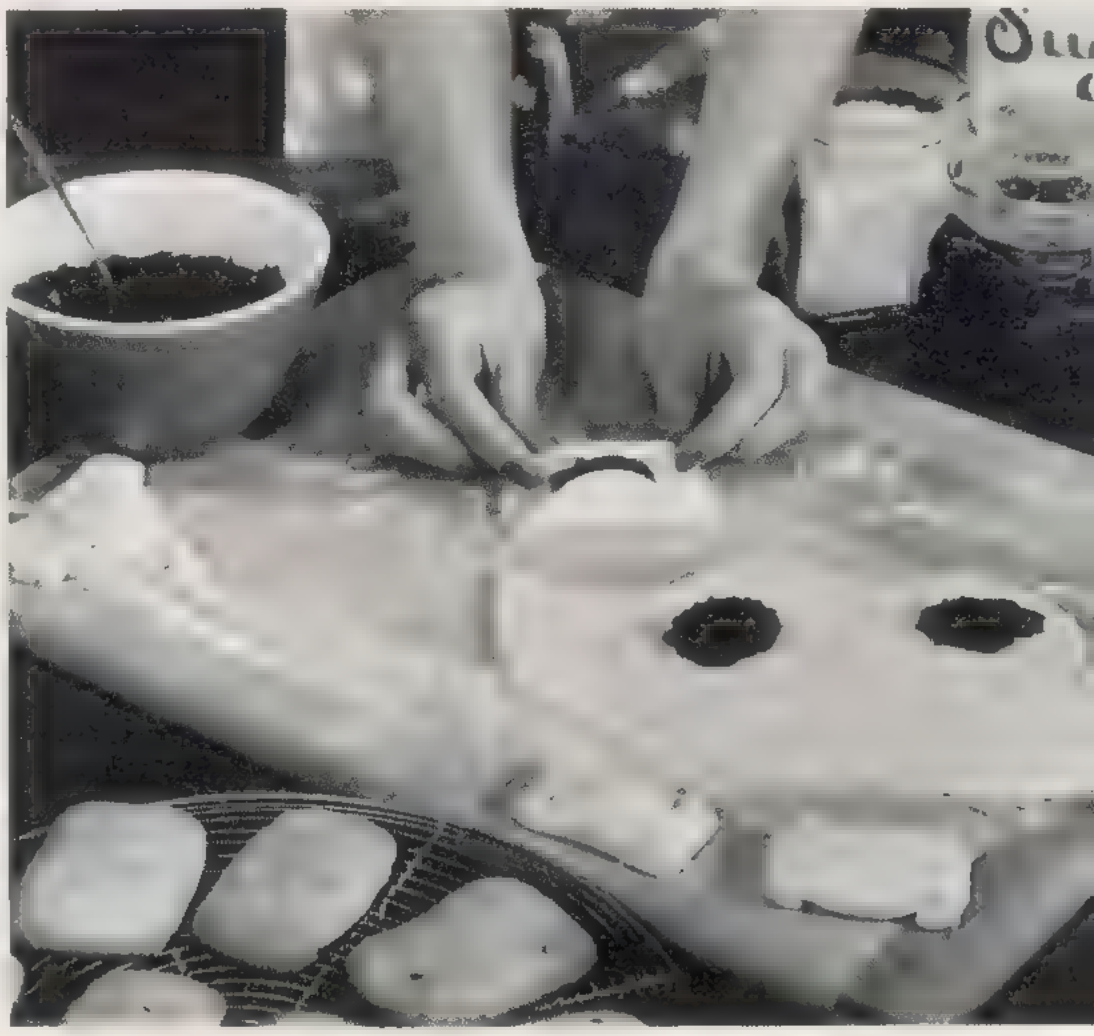
(Makes about 2 dozen cookies)

Filling:

- 1½ cups cooked DEL MONTE Prunes
- ⅓ cup sugar
- 1 Tbsp. lemon juice
- 1 tsp. grated orange peel
- Few grains salt
- ¼ tsp. allspice

Dough:

- ½ cup butter or margarine
- ¾ cup sugar
- 1 large egg
- 1 tsp. grated orange peel
- 1½ Tbsp. orange juice
- 2 cups sifted all-purpose flour
- 1 tsp. baking powder
- ¾ tsp. salt



Filling: Cut prunes from pits into small pieces. Add rest of filling ingredients and cook, stirring, till sugar is dissolved and mixture is very thick. Allow to cool.

Dough: Cream butter, sugar and egg together. Blend in orange peel and juice. Sift flour with baking powder and salt. Blend into first mixture to make a stiff dough. Chill. Roll about ⅛ in. thick and cut into 3½-in. circles. Place a teaspoon filling on center of each, and fold dough over on each side, toward center, to cover filling. Fold ends in to make rectangles. Place, folded sides down, on ungreased cooky sheet. Bake in mod. hot oven (375° F.) 12 to 15 min. Remove cookies to wire rack to cool.

HERMITS (Makes about 4 dozen cookies)

- ½ cup shortening
- 1 cup sugar
- 1 egg
- 1 tsp. vanilla
- 1½ cups sifted all-purpose flour
- 1 tsp. baking powder
- 1 tsp. cinnamon
- ¾ tsp. salt
- ½ tsp. nutmeg
- ¼ cup coffee beverage
- 1 cup DEL MONTE Seedless Raisins
- ½ cup chopped walnuts

Cream shortening and sugar together. Add egg and vanilla and beat thoroughly. Sift flour with baking powder, cinnamon, salt and nutmeg. Blend into creamed mixture alternately with coffee. Stir in DEL MONTE Seedless Raisins and chopped walnuts. Drop by teaspoonfuls onto greased cooky sheet. Bake in mod. oven (350° F.) about 15 min. Remove to wire rack to cool.

COOKIES

PRUNE-APRICOT TURNOVERS (Makes about 4 dozen cookies)

Filling:

- 1⅓ cups cooked DEL MONTE Prunes
- ½ cup cooked DEL MONTE Dried Apricots
- ⅓ cup granulated sugar

Dough:

- 1 cup shortening
- 1 cup granulated sugar
- ½ cup brown sugar (packed)
- 2 eggs, lightly beaten
- 3 cups sifted all-purpose flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. vanilla
- Granulated sugar

Filling: Cut prunes from pits into small pieces. Chop apricots. Combine prunes, apricots and sugar. Cook, stirring frequently, till consistency of thick jam. Allow to cool. Dough: Cream shortening and sugars together well. Blend in eggs. Sift flour with salt and baking powder. Blend into creamed mixture. Stir in vanilla. Chill dough. Roll thin on lightly floured board. Cut in 3-in. squares and lift to greased baking sheet. Put small spoonful of filling on one half of each square. Fold over cornerwise; press edges together. Sprinkle with sugar. Bake in mod. oven (350° F.) 15 to 18 min. Remove to wire rack to cool.

PRUNE RICHES

(Makes 18 bar cookies)

- 1 cup pitted cooked DEL MONTE Prunes
- ¼ cup granulated sugar
- 1 tsp. grated lemon peel
- 1 Tbsp. lemon juice
- 1½ cups uncooked rolled oats
- ½ cup brown sugar (packed)
- ¾ cup sifted all-purpose flour
- ¼ tsp. salt
- ⅔ cup shortening (part butter or margarine)

Chop prunes; mix with granulated sugar, peel and juice. Cook and stir over low heat till thick; cool. Blend remaining ingredients till crumbly. Put half crumb mixture in bottom of 8-in. square pan; pack firmly. Spread with prune mixture; top with rest of crumb mixture and pat lightly into filling. Bake in mod. oven (350° F.) 35 to 40 min., till lightly browned.

RAISIN SWEETMEATS (Makes about 2 dozen medium-size cookies)

Filling:

- 1 cup DEL MONTE Seedless Raisins
- ⅓ cup honey
- 1 tsp. grated orange peel
- ⅓ cup orange juice
- 1 Tbsp. butter or margarine

Dough:

- ½ cup shortening
- 1 cup sugar
- 2 eggs, beaten
- 1 tsp. vanilla
- 2 cups sifted all-purpose flour
- 2½ tsp. baking powder
- 1 tsp. salt

Filling: Mix raisins, honey, peel, juice. Cook over low heat 5 min., stirring constantly. Blend in butter. Cool. Dough: Thoroughly cream shortening with sugar. Blend in eggs and vanilla. Sift dry ingredients together; stir into creamed mixture. Chill. Roll out ⅛ in. thick on floured board. Cut into 2-in. rounds. Place half of the rounds on ungreased cooky sheet, about 1½ in. apart. Top with filling. Cut small circles from center of other rounds before placing over filling. Seal edges. Bake in mod. hot oven (400° F.) 10 to 12 min.

OTHER DESSERTS

MIXED FRUIT COTTAGE PUDDING (Serves 6 to 8)

- 1 pkg. (11 oz.) DEL MONTE Mixed Dried Fruits
- 1 cup sifted all-purpose flour
- ½ tsp. baking powder
- ½ tsp. soda
- ½ tsp. salt
- ½ cup brown sugar (packed)
- ⅓ cup sour milk
- ¼ cup melted shortening or oil
- 1 egg

Cook DEL MONTE Mixed Dried Fruits according to package directions. Drain fruit, pit prunes and core pears. Cut fruit into bite-size pieces. Divide into 6 to 8 buttered custard cups. Sift flour with baking powder, soda and salt. Add the brown sugar, sour milk, melted shortening or oil, and the egg. Beat till smooth. Pour over fruit in custard cups. Bake 25 to 30 min. in moderate oven (350° F.). Serve warm, with Orange Sauce (¾ cup orange juice mixed with ¼ cup brown sugar).

PRUNE WHIP ALASKA

(Serves 8 to 10)

- Plain or sponge cake layer, about 1 in. thick

Prune Whip:

- ¾ to 1 cup cooked DEL MONTE Prunes
- 4 egg whites
- ⅛ tsp. salt
- ½ cup sugar
- 1½ tsp. lemon juice
- 1 quart firm ice cream (vanilla, chocolate, peppermint or strawberry)

Heat oven very hot (450° to 500° F.). Trim cake to a square or circle about 1 in. larger on all sides than ice cream package. Prepare the Prune Whip as directed below. Place cake on board or double sheet of heavy cardboard covered with aluminum foil or brown paper. Center the ice cream on the cake. Cover cake and ice cream thickly with the Prune Whip. Bake in very hot oven 3 to 5 min., until lightly browned. Remove to serving plate with broad spatula, and serve at once. Prune Whip: Sieve cooked DEL MONTE Prunes. (There should be ½ to ¾ cup prune pulp.) Beat egg whites with salt to fine foam stage. Add sugar gradually and beat till very stiff. Fold in prunes, lemon juice.

PEACH SAUCE (Makes about 1½ cups sauce)

- 1 cup DEL MONTE Dried Peaches
- 1½ cups water
- ⅓ cup sugar
- 2 tsp. cornstarch
- Few grains salt
- ¼ tsp. grated lemon peel
- 1 tsp. fresh lemon juice

Cut DEL MONTE Peaches into small pieces. Add the water and boil uncovered about 15 to 20 min., till peaches are tender. Blend sugar, cornstarch and salt, and stir into peaches. Cook, stirring occasionally, until mixture boils and is thickened. Remove from heat; blend in lemon peel and juice. Serve on ice cream, pudding, tapioca, etc.

OTHER DESSERTS

APRICOT COBBLER (Makes 6 to 8 servings)

2 cups DEL MONTE Dried Apricots
2 cups water
1 Tbsp. cornstarch
¼ tsp. cinnamon
¾ cup sugar
1 Tbsp. butter or margarine
1 cup biscuit mix
¼ cup milk
2 Tbsp. melted butter or margarine

To apricots, add water and simmer uncovered 25 min. or until tender. Blend cornstarch and cinnamon with sugar. Stir into hot fruit, with 1 Tbsp. butter. Turn into a shallow baking dish. Combine biscuit mix, milk and 2 Tbsp. melted butter; blend well with fork. Turn out on floured board and roll to fit dish. Bake in hot oven (425° F.) 20 to 25 min., until crust is browned. Serve warm, plain or with cream. For Peach Cobbler, substitute DEL MONTE Dried Peaches for Apricots, reduce sugar to ½ cup, and use nutmeg instead of cinnamon.

RAISIN CARROT PUDDING

(Serves 10 to 12)

½ cup shortening
1 cup sugar
1½ cups sifted all-purpose flour
1½ tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
1 cup grated raw carrots (firmly packed)
1¼ cups finely chopped peeled apple
1½ cups DEL MONTE Seeded Muscat Raisins

Cream shortening and sugar until light and fluffy. Sift flour with baking powder, salt and spices. Blend into creamed mixture alternately with combined carrots, apple and raisins. Turn into greased 1½-qt. mold, cover closely and steam 2½ hrs. Serve hot with lemon sauce or hard sauce.

PEACH BETTY (Makes 6 servings)

1 pkg. (11 oz.) DEL MONTE Dried Peaches
⅔ cup brown sugar (packed)
3 cups soft stale bread crumbs
⅓ cup melted butter or margarine
1 tsp. grated lemon peel
1 Tbsp. lemon juice
½ tsp. nutmeg

Cover DEL MONTE Dried Peaches with water and boil slowly until tender. Drain, reserving ⅓ cup of the cooking liquid. Arrange peaches, sugar and crumbs in layers in greased baking dish. Mix butter, lemon peel and juice, nutmeg and the ⅓ cup cooking liquid. Drizzle over top of baking dish. Bake in moderately hot oven (375°F.) about 45 min., until brown and crusty on top. Serve warm.

OTHER DESSERTS

RAISIN QUEEN PUDDING (Makes 6 servings)

- 2 eggs, separated
- ½ cup brown sugar (packed)
- 2 cups milk
- ¼ tsp. salt
- 2 Tbsp. melted butter or margarine
- 1 tsp. vanilla
- 2 cups stale bread cubes
- 1 cup DEL MONTE Seedless Raisins
- ¼ cup tart red jelly

Beat egg yolks lightly. Add ¼ cup of the brown sugar, and milk, salt, butter, vanilla. Pour over bread. Add DEL MONTE Raisins. Turn into a well-greased 8-in. square baking dish and set in a pan of hot water. Bake in moderate oven (350° F.) 50 min. Break jelly into small pieces with fork. Beat egg whites until barely stiff; gradually beat in remaining brown sugar. Spread about ⅓ this meringue over hot pudding, then carefully spread with jelly. Heap rest of meringue over jelly. Return to oven 15 min. to brown. Serve warm.

PRUNE NUT WHIP

(Makes 5 or 6 servings)

- 3 egg whites
- ½ cup sugar
- ½ tsp. grated orange peel
- 1 Tbsp. fresh lemon juice
- 1 Tbsp. orange juice
- Few grains salt
- ¾ cup chopped cooked DEL MONTE Prunes
- ⅓ cup chopped toasted almonds

Combine all ingredients except prunes and almonds in top of double boiler. Place over boiling water and beat with a rotary beater till mixture stands in soft peaks, about 5 to 7 min. Remove from heat and carefully fold in prunes and nuts. Spoon into serving dishes when cool. Garnish with whole cooked prunes, pitted and stuffed with whole almonds, if desired. Serve with custard sauce made from yolks.

APRICOT CHARLOTTE (Makes 6 to 8 servings)

- 2 cups sweetened cooked DEL MONTE Dried Apricots
- 1 orange
- 1 envelope unflavored gelatine
- 2 Tbsp. cold water
- ¾ cup syrup from cooked dried apricots
- ½ cup sugar
- Few grains salt
- 1 cup heavy cream, whipped
- 1 dozen ladyfingers

Drain and chop cooked DEL MONTE Dried Apricots, reserving ¾ cup of the syrup. Grate 1 teaspoon peel from orange. Pare and dice orange. Soften gelatine in the cold water. Heat apricot syrup with sugar and salt, and dissolve gelatine in it. Add fruits and peel. Cool till slightly thickened. Fold in whipped cream. Line bottom and sides of a loaf pan (8½x4½x2½-in.) with split ladyfingers and pour in apricot cream mixture. Top with remaining ladyfingers. Chill overnight. Unmold and cut in 6 to 8 slices to serve.

OTHER DESSERTS

PRUNE-APPLE DUMPLINGS (Makes 6 servings)

- 2 Tbsp. shortening
- 2 cups biscuit mix
- ⅔ cup milk
- 6 small apples, pared and cored
- 36 cooked DEL MONTE Prunes
- ¼ cup soft butter or margarine
- 1 cup powdered sugar
- Grated peel and juice of 1 small lemon
- ¼ tsp. salt
- ¾ cup cooking liquid from prunes
- ¾ cup water
- ¾ cup sugar

Cut shortening into biscuit mix. Blend in milk to make soft dough. Divide into 6 equal parts; roll each very thin to about a 6-in. circle. Pit prunes. Cut out a small piece of apple on each of 4 sides; put a prune in each and another in the core cavity. Place on center of dough circle. Cream butter, powdered sugar, lemon peel and salt to make hard sauce. Spread ½ tsp. on top of each apple. Bring dough up over apples to cover, pinching together to seal. Mix lemon juice, prune cooking liquid, water and sugar. Heat to boiling in 8-in. square pan, and place dumplings in syrup. Bake in moderately hot oven (400° F.) 45 to 50 min., or until golden brown. Serve warm, topped with the rest of the hard sauce and remaining prunes.

PEACH PINWHEELS

(Makes 6 servings)

- 2 cups cooked unsweetened DEL MONTE Dried Peaches
- 1½ cups cooking liquid from peaches
- 1 cup sugar
- Baking powder biscuit dough based on 1 cup flour
- 2 Tbsp. butter or margarine
- ½ tsp. cinnamon

Combine liquid from peaches and sugar in an 8-in. square baking pan. Heat to boiling. Roll biscuit dough ¼ in. thick into 6x12-in. oblong. Spread with butter and arrange peaches on dough. Sprinkle with cinnamon. Roll up and pinch edge to seal. Cut into six 1-in. slices and place cut-side down in hot syrup. Bake in a hot oven (450° F.) 20 to 25 min. or till golden brown. Serve warm with cream.

BAKED DRIED PEARS (Serves 4)

- 1 cup dried pears
- 1 cup water
- 6 whole cloves
- 1 stick cinnamon
- ¼ cup brown sugar (packed)

Clip out cores from pears and arrange pears cut-side down in flat baking dish. Add water and spices and cover closely. Bake in moderate oven (350° F.) 1 hr. Sprinkle sugar over top; bake 15 min. longer. Cool without removing cover. Serve with cream or soft custard. (Look for dried pears in pliofilm pack under Sugar Drop and Dessert Brands.)

APRICOT ALMOND COFFEE CAKE (Makes 9 3-inch squares)

- ¾ cup DEL MONTE Dried Apricots
- ¼ cup shortening
- ¾ cup granulated sugar
- 1 egg
- 1½ cups sifted all-purpose flour
- 2 tsp. baking powder
- ¾ tsp. salt
- ½ tsp. cinnamon
- ½ cup milk

Topping:

- ½ cup brown sugar (packed)
- ⅓ cup flour
- ¼ cup butter or margarine
- ⅓ cup chopped unblanched almonds

Add 1 cup water to the DEL MONTE Dried Apricots and boil slowly 15 min. Cool, drain and chop. Cream shortening and sugar together thoroughly. Add egg and beat well. Sift flour with baking powder, salt and cinnamon. Add sifted dry ingredients alternately with milk to creamed mixture. Stir in chopped apricots. Turn into greased 9-in. square pan and spread topping over batter. Bake in mod. oven (350° F.) about 45 min. Serve warm. Topping: Blend brown sugar with flour, butter or margarine, and chopped almonds.

PRUNE BRAN MUFFINS

(Makes 18 2½-inch muffins)

- 1 cup cooked DEL MONTE Prunes
- 2 eggs
- 1 cup milk
- 2 Tbsp. light molasses
- 1½ cups all-bran cereal
- ⅓ cup melted shortening or oil
- 1½ cups sifted all-purpose flour
- 1 Tbsp. baking powder
- ½ tsp. soda
- ½ tsp. salt
- ¼ cup sugar
- Additional cooked and pitted DEL MONTE Prunes for tops

Cut cooked DEL MONTE Prunes from pits into small pieces. Beat eggs lightly; stir in milk, molasses, bran and melted shortening. Let stand 5 min. Add prunes. Sift together sifted flour, baking powder, soda, salt and sugar. Stir lightly into bran mixture. Fill greased muffin pans ⅔ full. Top each with a half prune. Bake in mod. hot oven (400° F.) about 20 min.

SPEEDY COFFEE CAKE (Makes 1 cake, 9 inches square)

- ¾ cup DEL MONTE Seedless Raisins
- 1½ cups sifted all-purpose flour
- ¼ cup granulated sugar
- 3 tsp. baking powder
- ¾ tsp. salt
- 1 egg
- ⅓ cup melted shortening or oil
- ⅔ cup milk
- ⅓ cup brown sugar (packed)
- ½ tsp. cinnamon
- 2 Tbsp. light cream

Chop DEL MONTE Seedless Raisins. Sift the flour with granulated sugar, baking powder and salt into mixing bowl. Add raisins. Beat egg lightly, add melted shortening and milk. Add to flour mixture, and stir only till all of flour is moistened. Turn into greased 9-in. square pan. Blend brown sugar, cinnamon and light cream till smooth. Drizzle over batter. Bake in mod. hot oven (375° F.) about 25 min., till top springs back when touched lightly, and is well browned. Serve warm.

BREADS

APPLE RAISIN FOLDS

(Makes 9)

- 2 Tbsp. melted butter or margarine
- ½ cup milk
- 2 cups biscuit mix
- ½ cup DEL MONTE Seedless Raisins
- ½ tsp. cinnamon
- 1 cup sweetened cooked dried apples
- 2 Tbsp. biscuit mix
- 2 Tbsp. sugar
- 1 Tbsp. butter or margarine

Combine 2 Tbsp. butter and milk; stir into 2 cups biscuit mix to make soft dough. On lightly floured board, roll to 12-in. square; cut into 4-in. squares. Stir raisins and cinnamon into drained cooked apples. Place heaping tablespoon apple-raisin mixture on center of each square; fold two opposite corners up over filling. With broad spatula, transfer to greased baking sheet. Blend remaining ingredients till crumbly, and sprinkle over Folds. Bake in hot oven (425° F.) about 15 min., till well browned. Serve warm. (Dried apples are available in pliofilm pack under Sugar Drop, Highland and Dessert Brands.)

PRUNE TEA BREAD (Makes 1 loaf)

- 1 cup DEL MONTE Prunes
- 2½ cups sifted all-purpose flour
- 2 tsp. salt
- 2 tsp. baking powder
- 1 tsp. soda
- ¼ cup sugar
- 1½ cups whole wheat flour
- 1¾ cups buttermilk
- ⅓ cup melted butter or margarine
- 2 eggs, lightly beaten
- ½ cup coarsely chopped nuts

Cover DEL MONTE Prunes with water and boil 5 min. Drain and cut prunes from pits into small pieces. Sift all-purpose flour with salt, baking powder, soda and sugar. Combine with whole wheat flour. Add buttermilk, melted butter or margarine, eggs, prunes and nuts. Mix well. Pour into greased loaf pan (about 10x5x3 in.) and bake in mod. oven (350° F.) 1¼ to 1½ hrs. Turn out onto wire rack to cool.

MARBLED RAISIN BREAD (Makes 1 loaf)

- 2 cups DEL MONTE Seedless Raisins
- 3 cups biscuit mix
- 1¼ cups milk
- 1 egg, beaten
- ¼ cup melted butter or margarine
- ¼ cup brown sugar
- 2 tsp. cinnamon
- Powdered sugar
- Orange juice

Add DEL MONTE Seedless Raisins to biscuit mix. Blend the milk, egg and butter or margarine with biscuit mix-raisin mixture. Stir brown sugar and cinnamon together. Spoon ⅓ the dough into a well-greased loaf pan (9x5x3-in.) and sprinkle with ⅓ of sugar mix. Repeat; then add last ⅓ dough and sprinkle top with remaining ⅓ of sugar mix. Bake in mod. oven (350° F.) 55 to 60 min. Spread loaf, while slightly warm, with a little sifted powdered sugar moistened to spreading consistency with orange juice.

STUFFED PRUNE COFFEE RING

(Makes 6 to 8 servings)

12 cooked DEL MONTE Prunes
12 DEL MONTE Pineapple Chunks
⅓ cup butter or margarine
3 Tbsp. brown sugar
½ cup chopped walnuts
2 cups biscuit mix
⅔ cup milk
¼ cup granulated sugar
1 tsp. cinnamon

Pit prunes; stuff with pineapple chunks. Drain on absorbent paper. Melt butter and put 3 Tbsp. into bottom of 9-in. ring mold. Sprinkle with brown sugar and half the nuts. Arrange stuffed prunes on mixture in bottom of mold. Prepare drop biscuit batter as mix package directs. Drop a heaping Tbsp. on top of each prune in mold. Brush top with rest of melted butter. Mix sugar and cinnamon and sprinkle over batter with remaining walnuts. Bake in mod. hot oven (400° F.) 20 to 25 min.

UPSIDE DOWN CINNAMON ROLLS (Makes 1 dozen rolls)

1 pkg. (14¼ oz.) hot roll mix
¼ cup granulated sugar
¾ cup warm water
1 egg, lightly beaten
2 Tbsp. melted butter or margarine
½ tsp. almond extract
¼ cup melted butter or margarine
¾ cup brown sugar
1 tsp. cinnamon
¾ cup DEL MONTE Seedless Raisins
1 Tbsp. warm water

Turn flour mixture from mix package into bowl and stir in granulated sugar. Sprinkle yeast from packet over warm water; let stand a few min. Combine beaten egg with yeast solution, 2 Tbsp. melted butter, almond extract. Stir into dry mixture, mixing thoroughly. Cover; let stand in warm place till doubled in bulk, about 1 to 1½ hrs. Turn risen dough out on floured board; roll to rectangle about 12x14 in. Spread with half the ¼ cup butter. Mix brown sugar and cinnamon; sprinkle half the mixture over dough. Sprinkle raisins over this. Roll up as for jelly roll, to make 12-in. roll. Combine remaining butter and brown sugar with warm water in bottom of 7x11x1½-in. pan. Cut roll into 12 slices; place cut side down in sugar mixture. Let rise in warm place about 30 min., till light. Bake in mod. hot oven (375°F.) about 25 to 30 min., till nicely browned. Let stand about 5 min.; invert over serving plate to remove, allowing syrup from pan to drain over rolls. Serve warm.

APRICOT NUT BREAD (Makes 1 medium-size loaf)

Cover 1 cup DEL MONTE Dried Apricots with water and boil 5 min. Drain and chop. Cream 2 Tbsp. shortening with ½ cup sugar. Add 1 beaten egg and 1 cup sour milk. Combine with 1 cup bran cereal, the chopped DEL MONTE Apricots, and ½ cup chopped walnuts. Sift 2 cups sifted all-purpose flour with 4 tsp. baking powder, ½ tsp. salt and ½ tsp. soda. Stir into first mixture, blending well. Pour into greased loaf pan (about 8½x4½x2½ in.) and bake in mod. oven (350° F.) about 1 to 1¼ hrs.

BREADS

POLKA DOT PRUNE LOAF (Makes 1 loaf)

- Milk
- 1 lightly beaten egg
- 3 cups biscuit mix
- 28 pitted cooked DEL MONTE Prunes
- ⅓ cup melted butter or margarine
- ¾ cup sugar
- 1½ tsp. cinnamon
- ½ cup chopped nuts

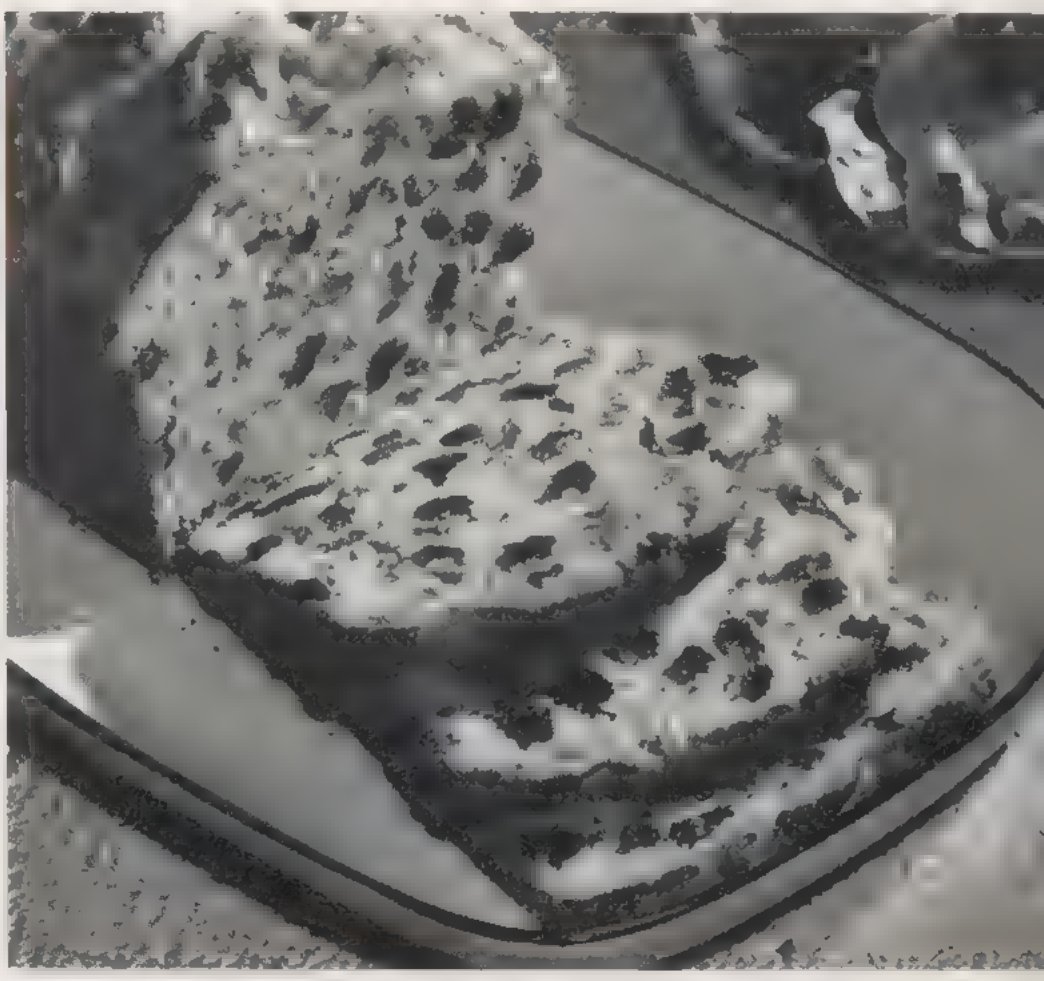
Add enough milk to beaten egg to make ¾ cup. Stir into biscuit mix. Knead lightly on floured board. Roll to 18x21-in. rectangle; cut in 3-in. squares. Place a prune on each; wrap dough around prune to form ball. Dip each ball in melted butter; then in combined sugar and cinnamon. Arrange 8 balls close together in 2 rows in greased 9x5x3-in. loaf pan. Sprinkle with ⅓ of the nuts. Top with 12 balls in 3 rows, pressing lightly on others; sprinkle with ⅓ the nuts. Arrange remaining balls and nuts like first row. Bake in mod. hot oven (375° F.) 45 to 55 min. Let stand 10 min.; turn out to cool on wire rack. This loaf slices best after 24 hrs.

BEST RAISIN WALNUT LOAF

(Makes 1 loaf)

- 2 cups sifted all-purpose flour
- ½ cup sugar
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. baking powder
- 1 tsp. cinnamon
- 1 cup DEL MONTE Seedless Raisins
- ½ cup chopped walnuts
- 1 egg
- 1 cup sour milk or buttermilk
- 3 Tbsp. melted shortening or oil

Sift together first 6 ingredients. Stir in raisins and walnuts. Beat egg lightly and mix with sour milk and shortening. Stir into dry ingredients, mixing only till all of the flour is moistened. Turn into greased loaf pan (about 8½x4½x2½ in.) and bake in mod. oven (350°F.) about 1 hr. Allow to stand 5 to 10 min.; then turn out onto wire rack to cool.



PRUNE ORANGE COFFEE CAKE (Serves 6 to 8)

Topping:

- 2 cups cooked DEL MONTE Prunes
- ½ tsp. grated orange peel
- 1 Tbsp. orange juice
- ½ cup chopped unblanched almonds

Batter:

- ⅓ cup shortening
- ½ cup sugar
- 1 tsp. grated orange peel
- 1 egg
- 2 cups sifted all-purpose flour
- 4 tsp. baking powder
- 1 tsp. salt
- ⅓ cup milk
- ⅓ cup orange juice

Topping: Cut prunes from pits into small pieces. Combine with orange peel, juice and almonds. Batter: Cream together shortening, sugar and orange peel. Blend in beaten egg. Sift together flour, baking powder and salt. Add to creamed mixture alternately with milk and orange juice. Pour into greased pan (about 7½x11½x1½ in.) and spread prune mixture over top. Bake in mod. hot oven (375° F.) about 45 min. Serve hot.

STUFFED PRUNE SALAD (Makes 6 servings)

24 DEL MONTE Extra Large Size Prunes
6 whole cloves
¼ tsp. powdered ginger
1 pkg. (3 oz.) cream cheese
Dash salt
2 tsp. grated orange peel
Walnuts for garnish
Salad greens

Combine DEL MONTE Prunes with cloves and ginger; add water to cover generously and simmer until tender. Remove prunes from cooking liquid and cool sufficiently to handle; pit prunes. Boil cooking liquid down to a thick syrup; strain and cool. Soften the cream cheese and blend in 2 Tbsp. of syrup, the salt and the orange peel. Stuff pitted prunes with cheese mixture; garnish with walnuts, if desired. Chill; serve on greens.

FRUIT SALAD TOWERS

(Makes 6 servings)

Crisp salad greens
6 slices DEL MONTE Pineapple
6 avocado slices (cut horizontally)
6 orange slices
6 DEL MONTE Apricot Halves
6 cream cheese balls rolled in toasted sesame seeds

Creamy Raisin Dressing (About 1¼ cups)

¼ cup honey
¼ cup fresh lemon juice
2 tsp. cornstarch
Dash salt
½ cup DEL MONTE Seedless Raisins
⅓ cup heavy cream, whipped
¼ cup mayonnaise

Arrange crisp greens on one large platter or individual salad plates. Stack in tower fashion, for each salad, a slice of pineapple, avocado and orange; top with an apricot half and a cream cheese ball. Serve with Creamy Raisin Dressing: Combine honey, lemon juice, cornstarch and salt, and cook and stir till mixture is thick and clear. Cool thoroughly. Fold in the remaining ingredients.

SPRING CARROT SALAD: Cover ½ cup DEL MONTE Seedless Raisins with boiling water; let stand 5 min. Drain thoroughly; cool. Combine with 2 cups finely grated carrot. Blend ⅓ cup dairy sour cream with 1 Tbsp. lemon juice, ½ tsp. grated lemon peel, 2 tsp. sugar and ½ tsp. salt. Mix lightly with carrots and raisins. Serve at once on lettuce. Serves 4 to 5.

WALDORF SALAD: Plump ¾ cup DEL MONTE Seedless Raisins in hot water; drain. Mix with 1 cup sliced celery, 2 cups cubed apple. Blend ⅓ cup mayonnaise with 1 Tbsp. lemon juice; mix lightly with the salad mixture. Heap into lettuce cups. Serves 4.

SALADS

RAISIN SLAW (Makes 4 servings)

¾ cup DEL MONTE Seedless Raisins
2 cups finely shredded cabbage
1 cup DEL MONTE Pineapple Tidbits
Creamy Dressing
Lettuce
Paprika

Creamy Dressing:

2 Tbsp. wine vinegar
½ cup whipping cream
1 Tbsp. sugar
½ tsp. Worcestershire sauce
¾ tsp. salt
1 tsp. prepared mustard

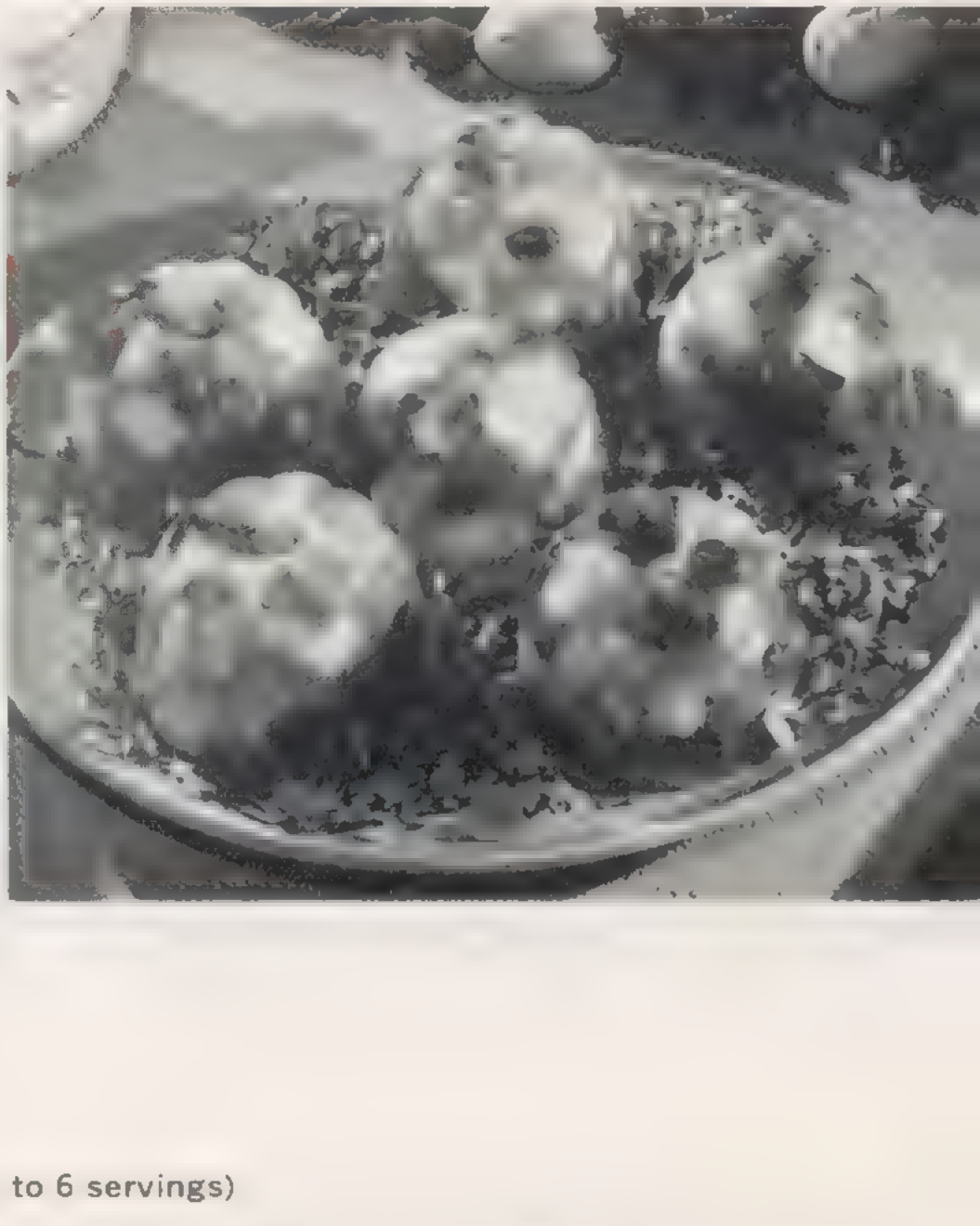
Combine DEL MONTE Seedless Raisins with cabbage, DEL MONTE Pineapple Tidbits and half the Creamy Dressing. Blend lightly. Garnish 4 plates with lettuce, top with salad mixture and the remaining dressing. Sprinkle with paprika. Creamy Dressing: Slowly add vinegar to cream; add sugar, Worcestershire sauce, salt and mustard. Beat till thick.

WALDORF CIDER SALADS

(Makes 6 molds, 6-oz. size)

½ cup DEL MONTE Seedless Raisins
1 envelope unflavored gelatine
2 Tbsp. lemon juice
1¾ cups apple cider
Dash salt
1 large red apple
¾ cup diced celery
Salad greens

Cover raisins with water and boil 5 min. Drain and cool. Soften gelatine in the lemon juice. Heat cider to boiling and dissolve gelatine in it. Blend in salt. Cool till slightly thickened. Core and dice apple. Fold raisins, apple, celery into gelatine. Spoon into 6 individual molds and chill till firm. Unmold on greens. Good with dressing made of equal parts of mayonnaise and dairy sour cream.



CREAMY PRUNE SALADS (Makes 5 to 6 servings)

1 pkg. (3 oz.) lemon flavored gelatin
1 cup boiling water
¼ cup cooking liquid from prunes
½ cup orange juice
1 Tbsp. vinegar
Dash cayenne pepper
1 cup chopped cooked DEL MONTE Prunes
¼ cup mayonnaise
1 cup cottage cheese
Lettuce

Dissolve gelatin in the boiling water. Blend in ¼ cup cooking liquid from prunes and orange juice, vinegar and cayenne pepper. Cool until slightly thickened. Beat with a rotary beater until fluffy. Fold in chopped cooked DEL MONTE Prunes, mayonnaise and cottage cheese. Turn into 5 or 6 individual molds and chill until firm. Unmold onto 5 or 6 lettuce-garnished plates. Serve with additional mayonnaise or other favorite salad dressing, if desired.

STUFFED PEAR SALADS (Makes 4 servings)

- 1 pkg. (3 oz.) cream cheese
- 1 cup cream style cottage cheese
- ¼ cup chopped nuts
- ¼ cup chopped DEL MONTE Seedless Raisins
- 1 Tbsp. chopped maraschino cherries
- Salad greens
- 8 DEL MONTE Pear Halves

Soften cream cheese with a fork and mix with cottage cheese. Blend in nuts, DEL MONTE Seedless Raisins and maraschino cherries. Arrange salad greens on 4 plates, and place 2 DEL MONTE Pear Halves on each. Heap with the cheese mixture. May be served with mayonnaise thinned with a little syrup drained from the pears, and lemon juice to taste.

(Note: This cheese mixture may also be used to stuff DEL MONTE Peach or Apricot Halves.)

PRUNE AMBROSIA SALAD

(Makes 4 servings)

- 16 cooked DEL MONTE Prunes
- 1 pkg. (3 oz.) cream cheese
- ¼ tsp. grated orange peel
- 2 Tbsp. orange juice
- 2 large oranges
- Salad greens for garnish
- ⅓ cup flaked or shredded coconut
- French dressing

Drain prunes after cooking, slit down one side and remove pits. Soften cheese and blend in peel and juice. Fill prunes with cheese. Pare and slice oranges; arrange on 4 lettuce-garnished plates. Top with stuffed prunes. Sprinkle coconut over top of cheese and oranges. Pass French dressing.

JELLIED MIXED FRUIT SALAD (Makes 6 to 8 servings)

- 3 cups water
- 1 pkg. (11 oz.) DEL MONTE Brand Mixed Dried Fruits
- 1 pkg. (3 oz.) lemon-flavored gelatin
- Salad greens
- Dairy sour cream or whipped cream cheese, to be used as salad dressing

Add water to mixed dried fruits and cook slowly, uncovered, about 20 to 25 min., till fruit is tender. Cool sufficiently to be handled; pit prunes and core pears. Strain cooking liquid into measuring cup and add water to make 2 cups. Heat, and dissolve the gelatin in it. Cool until slightly thickened. Fold in drained fruits (cut in bite-size pieces if desired) and turn into 6-cup mold. Chill till firm. Unmold onto salad greens and serve with sour cream or whipped cream cheese dressing.

MEATS

FRUITED PORK ROLLS (Makes 5 or 6 servings)

- 1½ to 2 lbs. thinly cut pork steak
- 1½ cups soft stale bread crumbs
- 1 cup chopped apple
- ½ cup DEL MONTE Seedless Raisins
- 1½ tsp. instant minced onion or 2 Tbsp. chopped raw onion
- ½ tsp. salt
- ⅛ tsp. thyme
- 2 Tbsp. water or broth
- 1 Tbsp. shortening
- 1 cup chicken broth

Trim any excess fat from meat; pound meat and then cut into 5 or 6 serving pieces. Combine bread crumbs, apple, raisins, onion, salt, thyme and water. Center each piece of meat with the stuffing. Roll up and fasten each piece with string. Brown rolls in heated shortening. Add broth, cover and cook slowly until meat is very tender—about 45 to 50 min. Skim any excess fat from pan drippings; thicken remaining juices slightly with a little cornstarch mixed with water, if desired.

GERMAN STYLE POT ROAST (Makes 8 to 10 servings)

- 4 lbs. chuck or rump of beef
- 2 tsp. salt
- ¼ tsp. pepper
- 1 onion
- 3 bay leaves
- 1 tsp. peppercorns
- ½ tsp. allspice
- 2 cups vinegar
- 2 cups water
- Fat for browning meat
- ½ cup DEL MONTE Seedless Raisins
- 1 Tbsp. sugar
- 8 gingersnaps

Rub beef well with the salt and pepper. Place in large bowl. Slice the onion and add to meat with bay leaves, peppercorns and allspice. Combine the vinegar and water and pour over the meat. Cover; place in refrigerator for 3 or 4 days, turning meat occasionally. Drain meat, reserving onions, spices, and ¾ cup of the spiced vinegar in which the meat was soaked. Brown the drained meat well in fat; add reserved onions, spices and ¾ cup vinegar. Cover and simmer 3 to 4 hrs., until meat is tender, adding a little water as needed. Remove meat to a serving plate. Add raisins to liquid in pan. Thicken slightly with flour mixed to a smooth paste with a little cold water, if desired. Stir in sugar and the gingersnaps, which have been rolled into fine crumbs.

LAMB CHOPS WITH FRUIT STUFFING (Makes 6 servings)

- 2 cups cooked DEL MONTE Prunes
- ½ cup chopped onion
- 1 cup chopped celery
- ½ cup butter or margarine
- 2 qts. soft stale bread crumbs
- ½ tsp. powdered thyme
- Salt
- 6 shoulder lamb chops

Cut cooked prunes from pits into small pieces. Cook onion and celery slowly in butter until transparent. Pour over bread crumbs, tossing to blend. Sprinkle with thyme and ½ tsp. salt and mix. Blend in prunes. Turn into a shallow greased baking dish. Brown chops on both sides in hot, lightly greased skillet. Salt the chops. Arrange chops on stuffing and cover. Bake in a mod. slow oven (325° F.) for 1 hr.

SWEET-SOUR SPARERIBS (Makes 6 servings)

- 1 side spareribs (about 2 lbs.)
- 1 Tbsp. cooking oil
- 1 cup DEL MONTE Pineapple Juice
- 1 cup water
- ¼ cup vinegar
- 1 Tbsp. soy sauce
- ½ tsp. salt
- 1 small green pepper
- 1 small onion
- 1 cup DEL MONTE Pineapple Chunks
- ½ cup DEL MONTE Seedless Raisins
- 2 Tbsp. cornstarch
- 2 Tbsp. brown sugar

Have the butcher saw the spareribs into 2-in. strips. Cut between the ribs. Brown in oil. Pour off fat and add DEL MONTE Pineapple Juice, water, vinegar, soy sauce and salt. Cover and simmer about 45 min., until meat is tender. Remove seeds and membranes from green pepper and cut in 1-in. squares. Quarter the onion and separate the layers. Add green pepper, onion, drained DEL MONTE Pineapple Chunks and DEL MONTE Raisins to spareribs. Blend the cornstarch and brown sugar and stir into mixture. Cook 10 min. longer. Serve with hot steamed rice.

ORIENTAL VEAL CHOPS (Makes 4 servings)

- 1 cup uncooked rice
- 1 tsp. salt
- 1 can (10½ oz.) condensed onion soup
- 1 tsp. thyme
- Salt and pepper
- 4 thick veal chops (about 2 lbs.)
- 2 Tbsp. shortening
- ½ cup water
- 2 Tbsp. lemon juice
- ¾ cup pitted cooked DEL MONTE Prunes
- 1 can (11 oz.) mandarin oranges

Combine rice, salt, onion soup and thyme in shallow baking dish. Salt and pepper the chops; brown in shortening. Add water to pan drippings and pour over rice. Arrange chops over rice; sprinkle with lemon juice. Cover and bake in a mod. oven (350° F.) for 30 min. Uncover and place the cooked DEL MONTE Prunes and mandarin oranges on chops, pouring syrup from oranges over all. Cover; bake 20 min. longer. Garnish each chop with a green pepper ring at serving time, if desired.

GLAZED CORNED BEEF WITH PRUNES (Makes about 8 servings)

- 5 lbs. lean corned beef
- 1 onion
- 2 stalks celery
- 4 sprigs parsley
- 2 bay leaves
- Whole cloves
- ⅓ cup DEL MONTE Catsup
- ⅓ cup vinegar
- ⅓ cup brown sugar (packed)
- ⅓ cup water
- 2 tsp. prepared mustard
- 1 cup uncooked DEL MONTE Prunes

Cover corned beef with water in large kettle and simmer with onion, celery, parsley and bay leaves till meat is tender, about 3 to 4 hrs. Remove meat to shallow baking pan and score fat. Stud with cloves. Blend DEL MONTE Catsup, vinegar, brown sugar, water and mustard. Pour over meat. Add DEL MONTE Prunes to meat. Bake in a mod. oven (350° F.) about 1 hr., basting frequently with the sauce.

SPICY RAISIN SAUCE FOR HAM: To 1 cup DEL MONTE Seedless Raisins, add 1¾ cups water and boil 5 min. Blend ⅓ cup brown sugar (packed) with 1½ Tbsp. cornstarch, ¼ tsp. each of cinnamon, cloves, dry mustard and salt. Add to raisins and cook and stir until clear and thickened. Blend in 1 Tbsp. butter or margarine and 1 Tbsp. vinegar. Serve hot with broiled or baked ham. Makes about 1½ cups sauce.

CANDIES

FIESTA STUFFED PRUNES (Makes 4 dozen stuffed prunes)

- ½ cup butter or margarine
- 1 cup brown sugar (packed)
- ½ cup orange juice
- 2 cups sifted powdered sugar
- 1 Tbsp. grated orange peel
- 1 cup chopped walnuts
- 1 tsp. vanilla
- 4 dozen DEL MONTE Large Size Prunes, about 1 lb.

Melt butter in heavy saucepan; add sugar and cook over low heat, stirring constantly, till sugar dissolves and mixture is bubbly. Add orange juice and boil vigorously until mixture forms a soft ball in cold water—about 5 min. Remove from heat; cool, without stirring, to lukewarm. Add powdered sugar; beat till creamy. Stir in peel, walnuts and vanilla. Turn onto buttered platter; let stand until firm. Meanwhile, soften prunes by steaming for a few minutes; or pour hot water over prunes, let stand 5 to 10 min. and drain. Pit prunes and stuff with candy.

HOLIDAY FRUIT ROLLS (Makes about 1 pound)

- 1 cup uncooked DEL MONTE Prunes
- 1 cup DEL MONTE Dried Apricots
- 1 cup DEL MONTE Seedless Raisins or DEL MONTE Seeded Muscat Raisins
- ½ cup roasted unblanched almonds
- Finely chopped roasted unblanched almonds

Cover prunes with water and boil 10 min. Drain, cool, and remove pits. Put prunes, dried apricots, raisins and the ½ cup almonds through food chopper, using fine knife. Blend thoroughly. Divide and shape into rolls about 1½ in. in diameter. Roll these in the chopped almonds. Chill and slice.

PEANUT PRUNE CRUNCH (Makes about 2 dozen 1x3-inch bars)

- 1 cup DEL MONTE Prunes
- ⅓ cup butter or margarine
- ⅓ cup peanut butter
- 1 lb. marshmallows
- 4 cups ready-to-eat crisp rice cereal
- ⅔ cup roasted peanuts

Cut prunes from pits into small pieces. Combine butter, peanut butter and marshmallows in a large saucepan; cook over low heat, stirring frequently, until marshmallows are melted. Stir in the cereal, prunes and peanuts. Turn candy into buttered 9x13-in. pan. Flatten the candy into the corners by pressing it lightly with a spoon dipped in cold water. When candy is cold, cut into bars.

CHOCOLATE RAISIN CLUSTERS:

Melt 6 oz. semi-sweet chocolate pieces over warm water, stirring frequently. (Do not allow water to boil.) When chocolate is completely melted, stir in 1½ cups DEL MONTE Seedless Raisins. Drop by teaspoonfuls onto waxed paper. Chill to set chocolate. Makes 27 clusters.

PRUNE SWEETMEATS:

Cover 32 to 36 DEL MONTE Prunes with boiling water; boil gently 5 min. Drain and pit while still warm. Beat 1 pkg. (3 oz.) cream cheese with a fork till softened; gradually beat in 2½ to 2¾ cups sifted powdered sugar and ⅛ tsp. salt. Divide into 3 parts. To first part, add 2 drops lemon or orange extract, 1 drop yellow food coloring. To second, 2 drops peppermint extract, 1 drop green food coloring. To third, 2 drops almond extract, 1 drop red food coloring. Stuff prunes. Garnish with preserved ginger, green gumdrops, walnuts, coconut, etc., if desired.

OTHER IDEAS

PRUNE OLIVE SNACKS (Makes 16 appetizers)

16 DEL MONTE Extra Large Size Prunes
¼ cup cubed American cheese
16 pitted ripe olives
8 slices bacon

Cook prunes in water to cover, about 15 min. Cool; pit. Put cheese cube in each olive, then olives in prunes. Cut bacon slices in half; wrap around prunes and secure with toothpicks. Broil about 4 in. from heat source till bacon is crisp, turning frequently. Serve hot. (Spanish stuffed olives may be substituted for cheese-stuffed olives in this recipe.)

Other ideas for hors d'oeuvres: Stuff pitted cooked DEL MONTE Prunes with soft cheese, wrap with strips of dried beef and fasten with picks. Serve cold, or bake in mod. oven (350° F.) about 10 min., just until hot. Or combine grated cheddar cheese with chopped canned green chili. Shape into small balls. Pit cooked prunes; stuff with cheese balls. Wrap with bacon strips and broil as directed in Prune Olive Snack recipe above.

SPICED FRUIT COMPOTE (Makes about 2 pints relish)

1½ cups DEL MONTE Mixed Dried Fruits
2 Tbsp. vinegar
⅔ cup sugar
2 (4-in.) sticks cinnamon
1 tsp. whole cloves

Cut cores from pears; combine fruit with water to cover generously (about 4 cups), vinegar, sugar, spices. Boil about 30 min., till fruit is tender and plump.

FRUIT SOUP (Makes 4 to 6 servings)

1 pkg. (11 oz.) DEL MONTE Mixed Dried Fruits
5½ cups water
½ cup sugar
1 Tbsp. cornstarch or potato flour
½ cup cold water
1½ tsp. lemon juice

Clip cores from pears; cut fruits into bite-size pieces. Cover with the 5½ cups water and bring slowly to a boil. Boil 20 min. Stir in sugar. Blend cornstarch into the ½ cup cold water, then into fruit soup. Cook till mixture is clear. Add lemon juice. Serve either hot or cold.

SALAD IDEAS: You often think of adding raisins to raw carrot salad or Waldorf salad, but have you ever tried them in chicken, ham, or cooked celery root salad? Plump the raisins by covering with boiling water for a few minutes; drain and add to the basic salad mixture.

Plain or stuffed prunes always give extra interest to fruit salad plates. Use DEL MONTE Prunes straight from the package, or cooked as desired. Prunes may be stuffed with cheese, DEL MONTE Pineapple Chunks, melon balls, small strawberries or orange or grapefruit sections.

CEREAL STUNTS: DEL MONTE Seedless Raisins, DEL MONTE Prunes or DEL MONTE Dried Apricots make healthful, tasty additions to cereals. Use pitted cooked prunes, or cooked apricots. Or try the prunes and apricots uncooked and snipped into pieces with kitchen scissors.

LUNCHBOX VARIETY: Raisins, prunes and apricots and add new flavor to sandwich fillings like chicken, ham, tongue, peanut butter, cheese, etc. And DEL MONTE Seedless Raisins in the 1½-oz. Snac-Paks make a fine natural sweet either for lunch or as a between-meal snack. So do deliciously tender DEL MONTE Moist-Pak Prunes.

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